

Those who eat together, stay together.

SHARING PLATES

***Crispy Tuna Sushi Cone**
tempura crunch, japanese mayonnaise, pickled ginger, tobiko
5.00

Dynamite Shrimp + Mango Roll
sriracha mayo, maple soy reduction
13.00

Smoked Salmon Pressed Sushi
smoked salmon, pickled ginger, dashi mayonnaise, tempura crunch, shredded nori
13.00

Sticky BBQ Pork Buns
hoisin hot sauce, cilantro, roasted peanuts
12.00

Crispy Thai Shrimp
kaffir lime, thai basil, cilantro, napa cabbage, sweet + sour glaze, roasted peanuts
13.00

Mediterranean Calamari
cucumber, spanish olives, greek citrus yogurt
13.00

***Cobia Ceviche** ^{GF}
avocado, radish, oven dried tomatoes, cucumber, pine nuts, citrus broth
13.00

Leroy's Crispy Dry Ribs
coarse salt crystals, cracked pepper
11.00

Chicken Wings
grana padano parmesan ranch dip, celery
12.00

wing wednesday (after 3 pm) 9.00

Yam Fries ^{GF} ^V
garlic aioli
8.00

BURGERS

CERTIFIED ANGUS BEEF® 1/2 LB BURGER, HOUSE Brioche style bun, Yukon Gold fries
substitute yam fries 2.00 | soup or salad 1.50

***Bigger Better Burger**
vine-ripened tomato, onion, hand smashed patty
14.00

***Bacon Cheddar Burger**
dry cured bacon, vine-ripened tomato, onion, hand smashed patty
16.00

***Bronx Burger**
battered onion rings, red pepper relish, aged white cheddar, arugula, hand smashed patty
16.00

SOUP + SALADS

Earls Famous Clam Chowder
fresh vegetables, cream, smoky bacon
7.00 | 10.00

Harvest Greens ^{GF} ^V
watermelon radish, pumpkin + sunflower seeds, champagne orange vinaigrette
6.50 | 9.00

Caesar
kale + romaine blend, brioche croutons, signature dressing, grana padano parmesan
6.50 | 9.00

Louie ^{GF} ^V
baby iceberg, tomatoes, bacon, avocado, egg, louie dressing
7.00 | 10.00

Salad, Soup + Sourdough
choice of caesar or harvest, choice of soup
15.00

Grilled Chicken Caesar
cajun or garlic chicken, kale + romaine blend
15.00

Santa Fe Cajun Chicken ^{GF} ^V
peanut lime vinaigrette, feta, avocado, black beans, dates
16.00

Mediterranean Quinoa ^{GF} ^V
gremolata chicken, red quinoa, radish, almonds, oregano herb vinaigrette
16.00

Seafood Louie ^{GF}
baby iceberg, tomatoes, bacon, avocado, egg, louie dressing
dungeness crab + shrimp 21.00
shrimp 18.00 | crab 26.00

SANDWICHES

SIGNATURE CLASSICS, Yukon Gold fries
substitute yam fries 2.00 | soup or salad 1.50

Cajun Chicken Cheddar
lettuce, vine-ripened tomato, fresh ciabatta
15.00

Chicken, Brie + Fig
roasted apples, spinach, garlic aioli, fresh ciabatta
15.00

Los Cabos Chicken Tacos ^{GF}
valentina hot sauce, soft corn tortillas
15.00 | add additional tacos 6.50

Dominical Fish Tacos
grilled mahi mahi, mango avocado salsa, soft flour tortillas
15.00 | add additional tacos 6.50

NOODLES + WOKS

Hunan Kung Pao ^V
garlic ginger soy, wok fried noodles, peanuts, choose 1-6 blistered thai bird's eye peppers
13.00
add tofu 4.00 | chicken 4.50 | shrimp 5.00

Jeera Chicken Curry
basmati rice, naan
18.00

Thai Vegetable Bowl ^{GF} ^V
toasted quinoa, ginger, crispy onions, peanuts, coconut + lemongrass broth
13.00
add tofu 4.00 | chicken 4.50 | shrimp 5.00

Chicken + Field Mushroom Fettuccini
parmesan cream sauce, spinach
18.00

Fettuccini Alfredo ^V
classic cream sauce, grana padano parmesan
13.00

STEAKS

100% CERTIFIED ANGUS BEEF® TOP SIRLOINS, GRAIN FED, 28 DAY AGED, MARINATED WITH A SIGNATURE RUB AND GRILLED TO PERFECTION ^{GF}
garlic mashed potatoes + seasonal vegetables, fresh horseradish

***Classic Steaks**
earls selections
7 oz top sirloin 24.00 | 9 oz top sirloin 26.00 | 7 oz tenderloin 32.00

***Bourbon Mushroom Steak**
crimini + button mushroom demi-glace
7 oz top sirloin 27.00 | 9 oz top sirloin 29.00 | 7 oz tenderloin 35.00

***Peppercorn Steak**
madagascar peppercorn demi-glace
7 oz top sirloin 27.00 | 9 oz top sirloin 29.00 | 7 oz tenderloin 35.00

***Cajun Blackened Steak**
signature cajun spice crusted
7 oz top sirloin 26.00 | 9 oz top sirloin 28.00 | 7 oz tenderloin 34.00

***King Bleu Cheese 7oz Tenderloin**
bleu cheese demi-glace
35.00

Add Sautéed Shrimp
garlic butter, white wine
8.00

Add Sautéed Button Mushrooms
butter, coarse salt, cracked pepper
4.00

MAINS

Cajun Blackened Double Breast of Chicken ^{GF}
custom blackening spices, garlic butter, warm potato salad, coleslaw
22.00

Slow Braised Rack of BBQ Back Ribs
sweet + spicy bbq sauce, warm potato salad, coleslaw
half 21.00 | full 28.00

BBQ Back Ribs + Cajun Chicken
warm potato salad, coleslaw
half 25.00 | full 36.00

Atlantic Salmon ^{GF}
seasonally prepared, see feature sheet
25.00

Crispy Fish + Chips
cobia, tartar sauce, coleslaw
2 piece 19.00 | 3 piece 25.00

DESSERTS

Warm Chocolate Sticky Toffee Pudding
vanilla bean gelato, candy snap basket
8.00

Key Lime Pie
graham crust, chantilly cream, almond crumble
8.00

Buttermilk Pannacotta
raspberry puree, seasonal berries, sugar cookies
7.00

Feature
seasonally changing, see feature sheet
8.00

Made from scratch, our chefs are sticklers about that.